

Southern Cracklin' Bread - Crispy, Savory, and Straight from the Skillet

Cracklin' Bread: A Crispy-Edged Southern Classic with Real Pork Flavor



OVEN
450°F

TIME
30 min

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INGREDIENTS

- 2 cups self-rising cornmeal
- 1 cup pork cracklins
- 1 cup buttermilk (plus more if needed for texture)
- 2 eggs
- 2 tablespoons bacon grease

DIRECTIONS

- 1.** Preheat : Oven: Heat to 450°F (232°C).
- 2.** Melt : Bacon Grease: Place bacon grease in a cast iron skillet and warm over medium heat until melted.
- 3.** Mix : Batter: In a bowl, combine cornmeal, eggs, and buttermilk. Stir until just combined, adding more buttermilk to reach a slightly thin batter.
- 4.** Add : Cracklins: Fold in pork cracklins and pour in the melted bacon grease. Stir again to mix thoroughly.
- 5.** Bake: Pour batter into the hot skillet, spreading evenly. Bake for 25-30 minutes or until golden on top.
- 6.** Cool & : Serve: Remove from oven, loosen edges with a butter knife, and flip onto a plate. Serve hot, topped with butter.

SWAPS & NOTES

You can use chopped cooked bacon in a pinch, but you'll miss the signature crunch.

Use regular cornmeal plus 1 teaspoon baking powder and 1/2 teaspoon salt if self-rising is unavailable.

A well-seasoned cast iron skillet is key for that signature crispy crust.

Step-by-Step Instructions Preheat Oven: Heat to 450°F (232°C).

TIPS FOR SUCCESS

Let the skillet get hot before adding batter-this ensures a crispy crust.

Don't overmix the batter-keep it light for the best texture.

For extra indulgence, top slices with a pat of butter or drizzle with honey.

